



DRINK MENU

Mishka Signature Drinks

Electric Lemonade | 12.00

Mishka Clear, Blue Curacao, Lemonade

Honey Peach Tea | 12.00

Mishka Honey, Peach Schnapps, Unsweet Tea

Cranberry Cooler | 12.00

Mishka Cranberry, Triple Sec, Orange Juice

Wine List

HOUSE WINE | 8.00

Pinot Grigio | Chardonnay | Sauvignon Blanc | Cabernet Sauvignon | Merlot | Pinot Noir | White Zinfandel

FRANKLIN HILLS WINES | 9.00 | 33.00

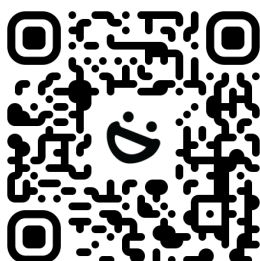
Sir Walters Red | Trio | Katie's Creek | White Jade | Catabwa

PREMIUM WINE

<i>Chateau Ste. Michelle Riesling</i>	13.00 49.00
<i>Cupcake Prosecco</i>	49.00 (Bottle Only)
<i>Ecco Domani Pinot Grigio</i>	13.00 49.00
<i>Liquid Light Sauvignon Blanc</i>	13.00 49.00
<i>Tenuta Secolo IX Pecorino</i>	12.00 45.00
<i>William Hill Chardonnay</i>	12.00 45.00
<i>Alamos Malbec</i>	12.00 45.00
<i>Franciscan Cabernet</i>	13.00 49.00
<i>Mirrassou Pinot Noir</i>	13.00 49.00
<i>Smoking Loon Merlot</i>	12.00 43.00

Like our food?

Scan the QR Code and let us know what you thought about your evening!



Draft List

YUENGLING DRAFTS	DRAFT	MUG FILL
Traditional Lager 4.5%	8.00	10.00
Light Lager 4.0%	8.00	10.00
FLIGHT 4.2%	8.00	10.00
Lord Chesterfield Ale 5.4%	8.00	10.00
Black & Tan 4.6%	8.00	10.00
Bongo Fizz 4.5%	8.00	10.00

FAN FAVORITES	DRAFT	MUG FILL
Angry Orchard 5.0%	9.00	11.00
Dogfish 60 Minute 6.0%	9.00	11.00
Deschutes Fresh Haze IPA 6.5%	10.00	12.00
Guinness 4.2%	9.00	11.00
Miller Lite 4.2%	8.00	10.00
Shock Top 5.2%	9.00	11.00
Sweetwater 420 5.7%	9.00	11.00

Bottled Beer

Heineken 0.0 | 4.00

Yuengling Lager | FLIGHT | Miller Lite | Woodchuck Amber | 5.00

Amstel Light | Heineken | Corona | Guinness 0 | 6.00

Lagunitas IPA | 7.00

Truly Wild Berry | 10.00

Sweetwater Hazy IPA | 12.00

FRANKLIN HILL
VINEYARDS





DINNER MENU

Shareables



Entrées

Bethlehem Greens Salad | 10.00 (V)

Spring Mix, Cherry Tomato, Diced Cucumber, Shaved Red Onion, Shredded Carrots

ADD Fried Chicken Tenders + 4.00

Pairs well with a Yuengling Lord Chesterfield Ale

Meat Lovers Flatbread | 16.00

Garlic Marinara, Fresh Mozzarella, Salami, Prosciutto, Pepperoni, Bresaola

Substitute a Cauliflower Crust (AVG) + 4.00

Pairs well with a Liquid Light Sauvignon Blanc

Caprese Flatbread | 14.00 (VG)

Roasted Garlic Pesto, Fresh Mozzarella, Oven Dried Tomatoes, Balsamic Glaze

Substitute a Cauliflower Crust (AVG) + 4.00

Pairs well with Franklin Hills Katie's Creek

SteelStacks Signature Smash Burger | 16.00

House Made Beef Patty, Smoked Cheddar, Lettuce, Tomato, Bacon Jam, Pickles,

Served on a Toasted Brioche Roll with Stacks Kettle Chips

Upgrade to Fries or Side Salad +4.00

Substitute Impossible Burger (VG) +5.00 | ADD Bacon + 4.00 | ADD Caramelized Onions +4.00

Pairs well with a Yuengling Traditional Lager

Southern Fried Chicken Tender Basket | 14.00

Southern Fried Chicken Tenders; Served with French Fries, and Choice of Sauce.

Dipping Sauces: Honey Mustard, BBQ Sauce, Buffalo Sauce or Jerk Sauce

Pairs well with a Yuengling FLIGHT

Cheesecake | 9.00

Berry Compote, Whipped Cream

Pairs well with Franklin Hills Sir Walters Red

Wiz Kidz Pierogis | 11.00 (VG)

Sautéed Onions, Sour Cream, Scallions

Mac & Cheese Bites | 9.00 (VG)

Side of Honey Mustard

Garlic Parmesan French Fries | 10.00 (VG)

Crispy Fries, Tossed with Garlic Oil, Gremolata, Grated Parmesan

Served with a side of Roasted Truffle Aioli

ADD Cheese + 4.00

Order of French Fries | 8.00 (VG)

ADD Cheese + 4.00

July 2024



AVG= Avoiding Gluten | VG= Vegetarian | V= Vegan